AMENDMENTS TO THE CLAIMS

1. (Currently Amended) A method for producing L-glutamic acid, comprising

mutating all or a portion of a chromosomal ~~copy~~ gene of a penicillin binding ~~protein~~ protein 3 in a coryneform bacteria such that the penicillin binding protein 3 encoded by the chromosomal gene of the penicillin binding protein 3 is not produced or the function of ~~a~~ the penicillin binding protein 3 encoded by the chromosomal gene of the penicillin binding protein 3 is reduced or eliminated in said coryneform bacteria;

transforming said coryneform bacteria with a DNA on a plasmid, encoding a functioning penicillin binding ~~protein~~ protein 3 wherein said DNA comprises nucleotides 881 to 2623 of SEQ ID NO:1, or a DNA which is hybridizable with a nucleotide sequence comprising at least nucleotides 881 to 2623 of SEQ ID NO:1 under stringent conditions and which codes for a functioning penicillin binding ~~protein~~ protein 3, wherein the stringent conditions comprise washing at 60°C in 1 X SSC and 0.1% SDS, and wherein expression of said functioning penicillin binding ~~protein~~ protein 3 is under the control of an inducible promoter;

cultivating said coryneform bacteria in a liquid medium to produce and accumulate L-glutamic acid in the medium; and

collecting the L-glutamic acid.

2. (Currently Amended) The method according to claim 1, wherein ~~the functioning penicillin binding protein is produced or the function of a penicillin binding protein is not reduced or eliminated at a first temperature and the penicillin binding protein is not produced or the function of a penicillin binding protein is reduced or eliminated at a second temperature because the expression of the functioning penicillin binding protein is under the control of a temperature sensitive replicon, comprising~~ said cultivating comprises growing the

coryneform bacteria at ~~the~~ a first temperature to proliferate the coryneform bacteria, and ~~cultivating~~ subsequently incubating the coryneform bacteria at ~~the~~ a second temperature to produce L-glutamic acid,

wherein at the first temperature the functioning penicillin binding protein 3 encoded by the DNA on the plasmid is produced or the function of a penicillin binding protein 3 encoded by the DNA on the plasmid is not reduced or eliminated, and

at the second temperature the penicillin binding protein 3 encoded by the DNA on the plasmid is not produced or the function of a penicillin binding protein 3 encoded by the DNA on the plasmid is reduced or eliminated because the expression of the functioning penicillin binding protein 3 is under the control of a temperature sensitive replicon.

3. (Currently Amended) The method according to claim 1, wherein the plasmid ~~comprising the DNA coding for the functioning penicillin binding protein~~ further comprises a temperature sensitive replication control region, ~~and in which the DNA encoding the penicillin binding protein, which is on a bacterial chromosome does not function, which DNA also comprises nucleotides 881 to 2623 of SEQ ID NO:1 or a DNA which is hybridizable to at least nucleotides 881 to 2623 of SEQ ID NO:1 under stringent conditions, which comprise washing at 60°C in 1 X SSC and 0.1% SDS; and~~ whereby the plasmid can replicate at the first temperature, and cannot replicate at the second temperature.

4. – 5. (Canceled)

6. (Currently Amended) The method according to claim 1, wherein the functioning penicillin binding ~~protein~~ protein 3 has the amino acid sequence shown in SEQ ID NO:2.

7. (Currently Amended) The method according to claim 3, wherein the gene encoding the functioning penicillin binding ~~protein~~ protein 3 has a nucleotide sequence comprising at least nucleotides 881 to 2623 of SEQ ID NO:1.

8. (Previously Presented) An isolated DNA which codes for a protein which has the amino acid sequence of SEQ ID NO:2.

9. (Previously Presented) An isolated DNA, wherein said DNA is defined in the following (a) or (b):

(a) a DNA which comprises nucleotides 881 to 2623 of SEQ ID NO:1;

(b) a DNA which is hybridizable with a nucleotide sequence comprising at least nucleotides 881 to 2623 of SEQ ID NO:1 under a stringent condition, which comprises washing at 60°C in 1 X SSC and 0.1% SDS, and wherein said DNA codes for a protein having the ability to bind to penicillin.

10. (Canceled)

11. (Previously Presented) The DNA of Claim 9, which is (a).

12. (Previously Presented) The DNA of Claim 9, which is (b).

13. (Previously Presented) A vector comprising the DNA of Claim 11.

14. (Previously Presented) A vector comprising the DNA of Claim 12.

15. (Previously Presented) A bacterial cell comprising the vector of Claim 13.

16. (Previously Presented) A bacterial cell comprising the vector of Claim 14.

17. (Currently Amended) The method according to claim 1, wherein at least a portion of the DNA which comprises nucleotides 881 to 2623 of SEQ ID NO:1 or a DNA which is hybridizable with a nucleotide sequence comprising at least nucleotides 881 to 2623 of SEQ ID NO:1 is deleted such that the function of the penicillin binding ~~protein~~ protein 3 is reduced or eliminated.

18. (Currently Amended) The method according to claim 1, wherein said functioning penicillin binding ~~protein~~ protein 3 is encoded by a DNA which comprises nucleotides 881 to 2623 of SEQ ID NO:1.

19. (Currently Amended) The method according to claim 1, wherein said penicillin binding ~~protein~~ protein 3 is encoded by DNA which is hybridizable with a nucleotide sequence comprising at least nucleotides 881 to 2623 of SEQ ID NO:1 under stringent conditions, which comprise washing at 60°C in 1 X SSC and 0.1% SDS.

20. (Previously Presented) In a method of making a seasoning, the improvement comprising producing L-glutamic acid according to the method according to claim 1.

21. (Previously Presented) In a method of making a seasoning, the improvement comprising producing L-glutamic acid according to the method according to claim 2.

22. (Previously Presented) In a method of making a seasoning, the improvement comprising producing L-glutamic acid according to the method according to claim 3.

23. (Previously Presented) In a method of making a seasoning, the improvement comprising producing L-glutamic acid according to the method according to claim 6.

24. (Previously Presented) In a method of making a seasoning, the improvement comprising producing L-glutamic acid according to the method according to claim 7.

25. (Previously Presented) In a method of making a seasoning, the improvement comprising producing L-glutamic acid according to the method according to claim 17.

26. (Previously Presented) In a method of making a seasoning, the improvement comprising producing L-glutamic acid according to the method according to claim 18.

27. (Previously Presented) In a method of making a seasoning, the improvement comprising producing L-glutamic acid according to the method according to claim 19.

SUPPORT FOR THE AMENDMENTS

Claims 4, 5, and 10 were previously canceled.

Claims 1-3, 6, 7, and 17-19 have been amended.

Support for the amendment of Claims 1-3, 6, 7, and 17-19 is found in the corresponding claims as previously presented and the specification at pages 3-37, for example at page 8, line 7 to page 9, line 18.

No new matter is added by these amendments.